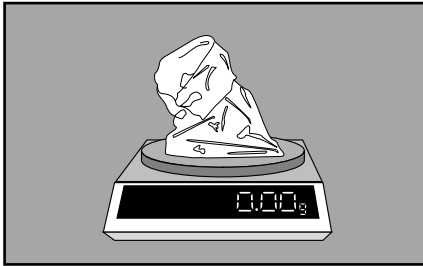


For detailed CAUTIONS, LIMITED WARRANTY and LIMITED REMEDIES, STORAGE AND DISPOSAL information, and INSTRUCTIONS FOR USE see Product's package insert.

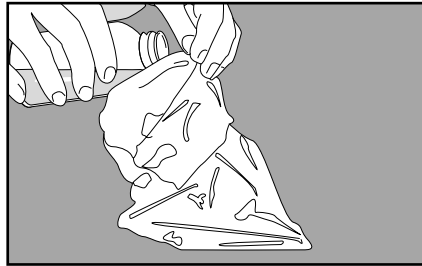
Regulatory Status

See *Petrifilm Plate Approvals, Certifications and other Recognitions* for a complete listing.

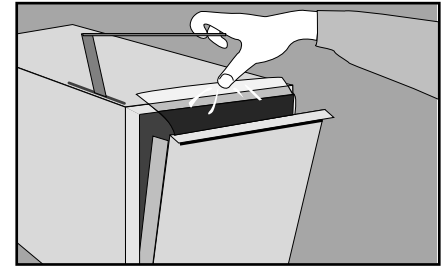
Sample Preparation



1 High and lowfat milk may be plated directly. For other dairy products prepare at least a 1:10 dilution of sample. **If greater sensitivity is required, refer to tables** (over). Weigh into an appropriate container such as a stomacher bag, dilution bottle, Whirl-Pak® bag, or other sterile container.



2 Add appropriate quantity of one of the following sterile diluents: Butterfield's phosphate buffer, (IDF phosphate buffer, KH_2PO_4 @ 0.0425 g/L, adjust to pH 7.2), 0.1% peptone water, peptone salt diluent (ISO method 6887), saline solution (0.85 - 0.90%), or distilled water.

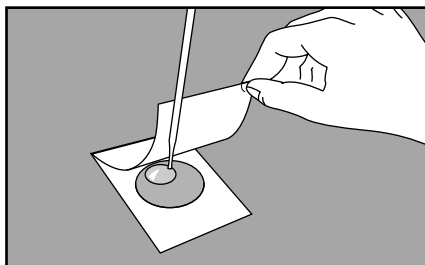


3 Blend or homogenize sample per current procedure or as described in *Standard Methods for the Examination of Dairy Products*.

Do not use buffers containing citrate or sodium thiosulfate, as they inhibit growth.

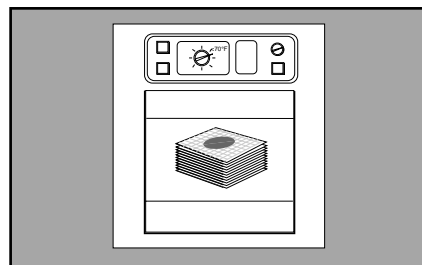
For acid products adjust pH of the diluted sample with 1N NaOH (refer to package insert).
For alkaline products adjust pH with 1N HCl.

Inoculation



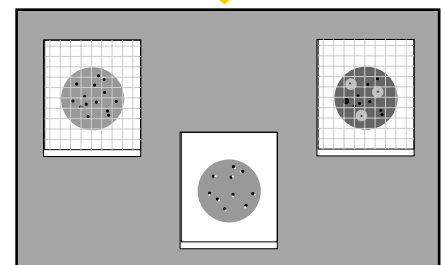
4 Place appropriate amount of sample homogenate (1 mL or 5 mL) onto each Petrifilm plate.

Incubation



5 Incubate plates with clear side up in stacks of up to 10 or 20 depending on the Petrifilm product. Refer to product's package insert for incubation times and temperatures.

Interpretation



6 Petrifilm plates can be counted on a standard colony counter or other magnified light source. Refer to product's *Interpretation Guide* when reading results.

Table 1: Dairy Products

Product	Minimum Dilution on Petrifilm Plates		
	Coliform Count	High-Sensitivity Coliform	Yeast & Mold ^e
High & Lowfat Milk	undiluted	undiluted	1:5
Heavy & Light Cream	1:5	1:5	1:5
Chocolate Milk	1:10	1:5	1:10
Ice Cream	1:5 / 2:3 ^d	1:5	1:5
Sour Cream, Dips ^a	1:5	1:10	1:10
Buttermilk ^a	1:10	1:10	1:10
Yogurt ^a	1:5	1:10	1:5
Butter, Margarine ^b	1:5	1:5	1:5
Cottage Cheese	1:5	1:10	1:10
Hard & Soft Cheese ^c	1:10	1:10	-
Dry Dairy Products	1:10	1:10	1:10

- a.** For acid products plated on Petrifilm High-Sensitivity Coliform Count plates, adjust pH of the diluted sample to 6.5 to 7.5 For acid products plated on Petrifilm Coliform Count plates, adjust the pH of the sample to 6.6 to 7.2. For most foods use approximately 0.1 mL of 1N NaOH per gram of product. For alkaline products adjust pH with 1N HCl.
- b.** Homogenization may be facilitated by the use of pre-warmed 40-45°C (104-113°F) buffer.
- c.** Do not use buffer containing sodium citrate. Studies have shown that 2% sodium citrate inhibits the growth of some bacteria on Petrifilm plates (see front for diluent options).

- d.** A 2:3 dilution can be made by adding 10 grams of ice cream to 5 mLs of diluent. Prior to inoculating plates, hydrate Petrifilm Coliform Count plates with 1 mL of appropriate sterile diluent and allow at least 1 hour for gel to solidify. Hydrated Petrifilm Coliform Count plates may be refrigerated up to 7 days in a plastic bag or pouch sealed with tape. To inoculate plates: lift the top film of a Petrifilm plate (gel will adhere to top film) and dispense 0.5 mL of the 2:3 homogenate onto the bottom film. Replace top film gently over sample. Three Petrifilm plates are recommended per sample. Total count/gram is determined by adding counts from all three plates. AOAC[®] Official Method sm 989.10, Bacterial and Coliform Counts in Dairy Products - Dry Rehydratable Film Methods

- e.** pH adjustment not necessary for Petrifilm Yeast and Mold Count plates.

Table 2: Juice Products

Product	Dilution on Petrifilm Plates	
	Yeast & Mold	
Single Strength		
Apple	undiluted	
Cranberry	1:5	
Grape	1:5	
Grapefruit	1:5	
Orange	1:5	
Concentrated		
Apple	1:4	
Grape	1:20	
Lemonade	1:20	
Orange	1:20	

Table 3: Guide to Dilution Preparation

The following table provides instructions for preparing dilutions.

Diluent	Grams of product			
	1:4	1:5	1:10	1:20
9mL	3.0	2.25	1.0	.47
90mL	30.0	22.50	10.0	4.74
99mL	33.0	24.75	11.0	5.21
225mL	75.0	56.25	25.0	11.84
450mL	150.0	112.50	50.0	23.68

For example: When making a 1:5 dilution using a 99mL dilution bottle, add 24.75 grams of product.

- For technical assistance please call: **1-800-328-6553**.
- To order Petrifilm plates in the U.S., call **1-800-328-1671**.
- Latin America / Africa and Asia Pacific regions, call **1-651-733-7562**.



Microbiology Products

3M Center
Bldg. 275-5W-05
St. Paul, MN 55144-1000
USA
1-800-228-3957
www.3M.com/microbiology
Email: microbiology@3M.com

3M Canada, Inc.

Post Office Box 5757
London, Ontario N6A4T1
Canada
1-800-364-3577

3M Europe

Laboratoires 3M Santé
Boulevard de l'Oise
F-95029 Cergy-Pontoise Cedex
France
33-1-30-31-8571



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